



MAGDAPEDRINI  
VITICULTRICE IN GAVI



# IL PETTIROSSO

## Monferrato D.O.C. Red

**Color:** intense and deep ruby red

**Bouquet:** expansive, vinous and elegant with light vanilla and ethereal notes and pleasant herbaceous finish

**Taste:** dry, full and velvety, with good and elegant structure

### VINEYARD

**Size:** 1.2 ha

**Position:** facing South-West, at an altitude of 300 m asl

**Soil:** marly and compact

**Grape variety:** Barbera 55%, Cabernet Sauvignon 45% (approx.)

**Breeding system:** Guyot

**Vines:** 6.000 plants / ha

**Grape yield:** 6.000 L / ha

**Harvest:** the grapes are thinned in August, carefully selected during the manual harvesting in the last ten days of September, harvested in small crates (20 kg)

### WINEMAKING

After soft crushing and the addition of selected yeasts (*S. Cerevisiae*), the must completes a long maceration on the skins, facilitated by recasts and delestage. Alcoholic fermentation is carried out at a temperature of about 26 °C. From the drawing off the flower wine with the separation of the presses is obtained. Then comes the time for malolactic fermentation, which is carried out at a controlled temperature. After winter and some decanting, the wine matures partly in 225 liter *barriques* and partly in 1500 liter vats. The 0.75 liter Bordeaux bottles welcome the wine after approx. 30/36 months. The refinement in the bottle lasts for 4-6 months.

### FOOD PAIRINGS

It goes very well with cold cuts, savory first courses, red meat, also seasoned cheeses and hunting game.

 **Served at:** 16 - 18 °C

Azienda Agricola Magda Pedrini

Via Pratolungo 163, 15066 Gavi (AL), Piedmont, Italy – +39 0143 667923 – info@magdapedrini.it

 Tenuta Magda Pedrini